

Marc HENNEQUIÈRE CHAMPAGNE



6 chemin des Perrières 10340 AVIREY-LINGEY (FRANCE)

+33 (0)3 25 29 85 32

champagne.hennequiere@gmail.com

www.champagne-marc-hennequiere.com

CUVÉE PRÉMICES

BRUT NATURE AGEING OF 6 MONTHS IN FRENCH OAK BARRELS

50% pinot noir 50% chardonnay

Geographic location : Côte des Bar – Sarce Valley - Avirey-Lingey

Soil type : clay-limestone, kimmeridgian

Culture mode : HEV, organic fertilization

Size in single guyot - cordon of Royat and Chablis
Manual harvesting and sorting

Exposure : South-facing slopes for Pinot noir
Plateaus for Chardonnay and Pinot noir

Age of vines : 25 years

Winemaking : Malolactic fermentation

Ageing of 6 months in French oak barrels
Bottled on the estate
24 months ageing in the cellar

Dosage : Brut nature - 0 g/L

Packaging : Bottle « antique » 75 cl
Kraft box of 6 bottles

Serving tips : to be tasted cold but not from the freezer, between 8° and 10° C

As well as an aperitif this Champagne may also accompany crustaceans such as langoustines, mushrooms or exotic dishes.

The radiant, pale yellow shimmering robe is enlivened by sparkling, regular bubbles. At first discreet and floral, the nose reveals itself with elegance while warming on candied citrus fruits and white fruits. The palate is full, fleshy and fresh at the same time, ending in the acidulous blood orange. The woody character of this wine blends perfectly and emphasizes this very nice fine champagne and tonic.

